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TITLE: Process and composition for producing and maintaining good color in fresh meat, fresh poultry and fresh fish

PUBN-DATE: June 11, 1985

INVENTOR-INFORMATION:

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INT-CL (IPC): A23B 4/00

EUR-CL (EPC): A23B004/00; A23B004/08, A23B004/16

ABSTRACT:

Good color in fresh meat, fresh poultry, and fresh fish is established and maintained by subjecting such meat, poultry and fish to an atmosphere containing a low oxygen concentration to convert oxymyoglobin on the surface of the meat and poultry to reduced myoglobin, and both oxymyoglobin and oxyhemoglobin in fish to reduced myoglobin/hemoglobin, respectively, then subjecting the fresh meat, fresh poultry and fresh fish to a modified atmosphere containing a small amount of carbon monoxide to convert the reduced myoglobin to carboxymyoglobin to a depth of not more than about 0.375 inch below the surface of the meat and poultry, and to convert the reduced myoglobin/hemoglobin to reduced carboxymyoglobin/carboxyhemoglobin in the fish. The modified atmosphere is a new composition of matter. During or after the conversion, the fresh meat, fresh poultry and fresh fish may be maintained at temperatures above freezing in an atmosphere that contains more than about 10% carbon dioxide by volume to inhibit bacterial growth, or, alternatively, the fresh meat, fresh poultry and fresh fish may be frozen and maintained frozen in normal air atmosphere.

United States Patent [19]
Woodruff et al.

[11] **Patent Number:** 4,522,835
[45] **Date of Patent:** Jun. 11, 1985

[54] **PROCESS AND COMPOSITION FOR
PRODUCING AND MAINTAINING GOOD
COLOR IN FRESH MEAT, FRESH POULTRY
AND FRESH FISH**

[75] **Inventors:** Richard E. Woodruff, Salinas; John
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[73] **Assignee:** TransFRESH Corporation, Salinas,
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[21] **Appl. No.:** 605,784

[22] **Filed:** May 1, 1984

Related U.S. Application Data

[63] Continuation of Ser. No. 24,730, Mar. 28, 1979, abandoned, which is a continuation of Ser. No. 817,184, Jul. 20, 1977, abandoned, which is a continuation-in-part of Ser. No. 722,870, Sep. 13, 1976, abandoned.

[51] **Int. Cl.³** A23L 1/272

[52] **U.S. Cl.** 426/264; 426/315;
426/332; 426/418

[58] **Field of Search** 426/264, 315, 332, 418,
426/129, 312

[56] **References Cited**

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[57]

ABSTRACT

Good color in fresh meat, fresh poultry, and fresh fish is established and maintained by subjecting such meat, poultry and fish to an atmosphere containing a low oxygen concentration to convert oxymyoglobin on the surface of the meat and poultry to reduced myoglobin, and both oxymyoglobin and oxyhemoglobin in fish to reduced myoglobin/hemoglobin, respectively, then subjecting the fresh meat, fresh poultry and fresh fish to a modified atmosphere containing a small amount of carbon monoxide to convert the reduced myoglobin to carboxymyoglobin to a depth of not more than about 0.375 inch below the surface of the meat and poultry, and to convert the reduced myoglobin/hemoglobin to reduced carboxymyoglobin/carboxyhemoglobin in the fish. The modified atmosphere is a new composition of matter.

During or after the conversion, the fresh meat, fresh poultry and fresh fish may be maintained at temperatures above freezing in an atmosphere that contains more than about 10% carbon dioxide by volume to inhibit bacterial growth, or, alternatively, the fresh meat, fresh poultry and fresh fish may be frozen and maintained frozen in normal air atmosphere.

26 Claims, No Drawings